

LIVE AUCTION ITEMS

1. **ONE DOZEN COOKIES /Mo.**—from **Lauren Wolbers**, 14 yr old daughter of SCC's Jan Wolbers
2. **TIM VANGINKEL ARTWORK**—Professional artist & prof shows how Art & Science intertwine.
3. **SPA DAY FOR TWO! Full day of relaxation & pampering at the Spa at Catfish Bend.** 60 minute massages, manicures, two pedicures, comp cocktail or champagne, lunch for two catered by Edgewater Grille, and a one-day pass for two for locker rooms, steam showers, sauna, hot tubs and adult pool.
4. **DIGITAL PHOTOGRAPHY PACKAGE**—SCC Math instructor **Rob Dengler** provides a CD & prints of digital photos from birthday, anniversary. Even a Wedding—IF it sells for at least \$1,000!
5. **BE A COUCH POTATO & WINE A LITTLE**—85" chocolate brown corduroy Corinthian sofa from **McGregor's Furniture** and Baxter Vineyard Basket from **Keokuk Campus Faculty & Staff**
6. **ST. LOUIS CARDINALS FOR 4 & TAILGATE BASKET**— SCCF Bd. Members **Kathy Asbury & Carlene Woodside** & former SCCF Board Member, **Greg Shottenkirk**, Shottenkirk, Inc.
7. **CHUCK DAY ARTWORK**—Unique twist on old windows by SCC alum/co-owner of **9 Dot Studio**
8. **ARTFULLY HANDCRAFTED WELDED FIRE PIT**—By **Bill White**, SCC Welding Instructor and artist
9. **WINEGARD TAILGATE SATELLITE SYSTEM**—It's portable! Compatible with Dish Network and DirectTV receivers. Perfect for tailgating & camping! From **Winegard Company/ Denise Baker**
10. **BOWLING PARTY FOR 10 AT KING PINS IN FUN CITY**—2 hrs. of bowling, shoe rental, 2 Frankie's 28" pizzas, 2 appetizers, beer, soft drinks & Omni \$200 gift certificate. From **Great River Entertainment/ Gary Hoyer**.
11. **MIXED MEDIA ART**—created by SCC West Burlington Art Faculty member, **Cathleen Gordon**.
12. **READER'S DELIGHT**—Kindle, books & GC from **The Bookmark**. By **US Bank/Terri Dowell & Two Rivers Bank & Trust/Frank Delaney**
13. **RIVERSIDE CASINO PACKAGE**—1 night stay & 2 complimentary breakfast buffets at Robert's Buffet, \$150 gift certificate to Ruthie's & 2 rounds of golf at Riverside Casino & Golf Resort at Blue Top Ridge. Donated by **Riverside Casino/ Mary Moore**.
14. **ARTWORK FROM DAVID NEFF**—Oval of mixed media by SCC Alum/employee of **9 Dot Studio**
15. **KINNICK STADIUM DAY!**—Personnel tour of the Paul W. Brechler press box, tailgate basket, VINE restaurant GC, 2 tickets to a UI football game, Leinenkugel sling chair, Miller Lt cozies & Coors hats! From **Monica, Dennis & Kiley Hinkle, Becky & Charlie Rump & Fleck Sales**
16. **CONNECT WITH KINECT for Xbox 360**—makes exercise FUN! From **F&M Bank & Trust**
17. **HAND DESIGNED JEWELRY**—by **Dr. Kenneth Messer**, husband of SCC Art Prof **Suzanne**,
18. **DESSERT TO DIE FOR—EACH MONTH**—Former SCC Bd. Chair **Terry Johnson** makes it so!
19. **OLD CAPITOL TOUR & LUNCH WITH RETIRED UI PRESIDENT, DR. WILLARD BOYD**—for 6
20. **HAND THROWN & GLAZED BOWL**—SCC Art instructor, **John Bybee**, created and fired this gorgeous hand-thrown and specially glazed (& food-safe) bowl.
21. **MORE FUEL FOR THE FIRE**—Energizing 48" x 24" original oil painting by **James Walker Henry**
22. **DALMATION COAST DINNER**—A fabulous multi-course dinner with wines, in the Croatian style, at the Mississippi River-view home of Jim and Dana Rheinschmidt, High Point, Fort Madison. Donated by **Jim & Dana Rheinschmidt and Dr. Beverly Simone**.
23. **JEWELRY FOREVER**—Jewelry lessons, cocktail party/hors d'oeuvres, earrings + \$75 Dana Bushong gift certificate. Donors: **Becky Rump** and **Dana Bushong Jewelers**, Fort Madison.
24. **SERENA STEVENS' ORIGINAL ARTWORK**—Still life from SCC Alumna. Serena's show at SCC's newly remodeled gallery ended March 31; her work is now part of a show at WIU.

Thank you from SCC Foundation Board: Camille Anderson, Kathy Asbury, Denise Baker, Robert Cardoni, Mac Coffin, Peggy Collins, Jerry Courtney, Frank Delaney (Vice Chair), Terri Dowell (Chair), Tony Fedler, Ean Freels, Tom Haas (SCCAA Liaison), Jim Hanks, Phil Hecht, Gary Hoyer, Paul Dennison, Suzanne Messer, Mary Moore, Mary Lee Morris Cowles, Moudy Nabulsi (Trustee), Annette Peterson (Treasurer), Dana Rheinschmidt, Dr. Beverly Simone (SCC President), Charles E. Walsh, Carlene Woodside, John Wright, Julie Glasgow (Acct Spec.) & Becky Rump (Executive Director)



Annual Scholarship Fundraiser

April 1, 2011

Sincere Appreciation to our:

Table Sponsors

Jerry & Pat Courtney/Northwestern Mutual Insurance
 F & M Bank & Trust
 Fort Madison Bank & Trust
 Ft. Madison Community Hospital
 MidWestOne Bank
 Paul Dennison-KILJ Radio/
 Brian Roth—Eldon Roth Insurance
 Lanny & Dana Hillyard
 Mississippi Valley Media
 John Schuldt & Mary Moore
 Moudy Nabulsi &
 Sharon Scholl Nabulsi
 Pep Stop/Tony & Lynn Fedler
 Dr. Doug & Ann Peters, Dr. Doug & Jill Henrich, Gary & Pam Schmeiser, Erik & Susan Tjaden
 Charles & Rebecca Rump
 Fred & Gwen Scholer
 Shah Accounting Services
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Supporters

Hilltop Properties/Rebecca Anderson
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 James Hanks
 Hobby Lobby
 HyVee Spirits—Tom Darnall
 KCPS Radio
 Keokuk Area Chamber of Commerce
 KILJ Radio
 KOKX Radio
 Menke-Hoyer Auction & Realty & Fraise Realty
 Mt. Pleasant Area Chamber of Commerce
 SCC Student Art Clubs
 SCC Print Shop/ Kim Tracy & Dave Acord

ORDER OF EVENTS

6 p.m. Beverage Tasting
 Hors d'oeuvres
 Student Art Show
 Silent Auction begins

8 p.m. Live Auction
 Silent Auction begins to close in 15 min. intervals
 Dessert & Coffee

Unique Art Note Cards!

Color prints of original works by SCC students, alumni & faculty
 Packets of ten cards with envelopes
\$10 per packet
 Available at check out table—
You'll want them all!



**TAXI AVAILABLE
 UPON REQUEST**

TASTING NOTES

(shared by WIU Performing Arts Society)

At a tasting only one ounce of wine or ale is poured into your glass. There are more than 80 beverages to taste so it is important to pace your consumption. There are only one or two bottles of each type of wine (perhaps a few more of the beers); please do not ask the servers to fill your glass as this decreases the number of tasting opportunities for others. Soda, coffee and water are at free.

There are five steps to tasting wine: **Look, Tilt, Swirl, Smell & Taste.**

Look at the Wine. About one ounce of wine should be poured into a clean glass (water provided). Hold the glass in front of a white background like a tablecloth or piece of paper. Some people even use the cuff of their shirt sleeve if it is white. Young white wines are light in color, with a green to straw tint. As white wines age, the color deepens and changes from green to straw to yellow to gold to brown. The rule of thumb is the deeper the color, the more aged the white wine. Red wine is dark purple when young. As red wine ages, it turns from purple to garnet to red –brick to brown.

Tilt the Glass. Slightly tilt the glass and look at the edge of the wine. If the edge is purple, that is another clue that the wine is young. An orange or brown edge indicates that the wine has aged.

Swirl the Glass. Swirl the wine and observe the “body.” Wine with “good legs” is thicker in body and will leave a thin coating on the glass when it is tilted. This tells you that the wine has a higher alcohol content and may be sweeter.

Smell the Bouquet. Swirl the wine again. This releases more of the wine’s aroma or bouquet (or nose). Smell the wine’s aroma and try to describe it. Fine wines have a complex bouquet and several elements can be identified.

Taste the Wine. At last! Take a small sip of the wine and slosh it around your mouth. Wine experts suck in additional air to release even more of the wine’s bouquet and enhance their ability to taste. Try to identify the flavors. Can you taste grapes, flowers, spice, oak, even chocolate? Note the body or texture: Is it light or rich, smooth or harsh? What kind of aftertaste does it have? How long did the aftertaste last? Was it pleasant?

To preserve your palate, the rule of thumb is to taste Whites followed by Reds, Dry Whites followed by Sweet Whites, and Light Reds followed by Full-bodied Reds.

SILENT AUCTION ITEMS

1. **Lunch for 4 at Edgewater Grille, HyVee Wine Tote & SCC Port Glasses**—Great River Entertainment
2. **Thoroughly Modern Millie** tix for 4 + Lunch for 4 at **Edgewater Grille** + \$200 **Omni Photography GC**
3. **John Larson Photo Gallery**—12 gorgeous matted prints by SCC Math instructor, **John Larson**
4. **Asian Influence**—Two Chinese watercolors from **Roger Cowles**
5. **It’s Your Bag**—Bid on leather, corduroy & faux crock bags. From **Becky Rump**
6. **Forecast Your Future**—Gemstone pendulum & chart on bead bracelet
7. **Macho, Macho Man**—get clean, alert & sweet smelling with products from *Nourish* of Savannah, GA + GC for **Frank Millard & Co.** Furnace or AC Inspection & a \$200 **Omni Photography GC**
8. **Santa Fe, NM Comes to Iowa**—Café Pasqual cookbook & apron, Georgia O’Keefe books, notecards & authentic mild pepper strung ristra from Taos, NM. Donated by **Becky Rump**
9. **Get Gardening**—Clothing set, book, handblown solar ball, seeds, markers, scone, plaque & leaf blower. From **The Tattered Parasol, The Medium, Namirrah’s, Ritter’s Garden Center & Dave Acord.**
10. **Zombie Bunnies in Bird Cage**— Handcrafted by **Deb Krumtinger**, SCC Title III Instructional Designer.
11. **Jane Walsh Signed Framed Print.** From the family of Jane Thode Walsh.
12. **2 Season Passes to SCC Men’s Basketball HOME Games, logo items, Dan Ring Ride shirt, Buffalo Wild Wings GC & John Larson “Finger Roll”**—SCC Athletics, Buffalo Wild Wings, Becky Rump & John Larson
13. **Home Décor**—Wine-colored pillows & tassels, glass tray, Capture carpet cleaner, decorative items, wrought iron wall sconce votive holder, **Frank Millard & Co.** free inspection GC & ornaments.
14. **Happiest Baby!**—Blanket, carrier & more! **Leeanne Humiston, Deanna Kline, Mary Ann Philp & Barb Marlin, SCC Campus Keokuk Nursing Faculty**
15. **Toss Into Your Auto Trunk & Go**—Jumper cables, 1st Aid Kit, RainX, tire gauge, towels, funnel, cleaner **SCC Auto Program Wes Carpenter, Jay Bethurem, Kelly Kroll, Randy Wachter, Tim Weaver & students**
16. **Design & Color Printing of Invitation, Flyers or Posters**—From: **SCC Print Shop: Dave Acord, Kim Tracy**
17. **-42. Jewelry—Shop ‘Til You Drop!** From **Julie Canfield**, SCC Student Services Div., **Becky Rump**, SCC Board Sec **Sherry Zeller**, Country Outlet, Silpada rep **Sue Nichols** and **Suzanne Messer**, SCC Art Prof
43. **Oh, Baby!** Bountiful basket filled with blissful baby items. From **SCC staff Paula Myers, Judy Houseal, Nancy Casady (IT), Barb Butts (Multi Media), & Keri Mercer (IR)**
44. **Yard Birds**—Bird House or Feeder—SCC Bio teacher **Cathy Ziglar** + Leaf Blower/Mulcher—**Dave Acord**
45. **The Blues Lives!** - Two tickets to Keokuk’s 2011 Rollin’ On the River Festival. From **Deanne Enderle**
46. **Sweet Homemade**—Maple syrup & grape wine by **Mike Sallee**, Keo Science prof + a **USPS** thermos
47. **Sand & Spray Paint One Piece of Furniture**—in professional SCC Auto Collision paint booth—it lasts! From **SCC Auto Collision/Repair Program: Randy Wachter, Timothy Weaver, Kelly Kroll & students**
48. **Ivy Bake Shoppe & Café Full Dessert Each Month for a Year**—From **Martha Wolf & Sue Saunders/Ivy**
49. **Bees Party**—16 general admission tickets to the **Burlington Bees Omni Photog GC** & 5 gallon cooler
50. **Have Your Pie &**- Ceramic Pie Holder, Dutch Oven Cobbler (choice of fruit), Perkins pie & qt. of Culver’s custard-a-month. From **Becky Rump, Dave Acord, Perkins & Culver’s**
51. **Build-A-Blog**—Learn how to build and maintain a blog with **Deb Krumtinger**, SCC Instr. Designer
52. **Magnificent Mt. Pleasant Main Street Package**—from **Main Street Frame & Art, DeBrito Baking Bistro, Willow Shed, Tassel Ridge, The Hall Tree and Lois & Brian Roth**
53. **Nauvoo Now!** Baxter Vineyard Basket +Nauvoo Hotel GC—**Keo Campus Faculty/Staff & Nauvoo Hotel**
54. **Piano Perfect**—4 Piano lessons in your home by **Kris Wahlers** & a tuned piano from **Dr. Tim Ahern**
55. **“Ungrump” Basket**—Signed copies of *It’s Your Right to Gripe & How to Do It Effectively* and *The Leader is the Servant* by SCC’s **Dr. Ben DeSpain** plus delectable edibles from **Dr. Chablis DeSpain.**
56. **3 Wonderful Watercolors**—2 Originals by the late **Jane Young** & signed/#’d print by **Lena Liu**. From **Sharon Scholl Nabulsi & Moudy Nabulsi (A,B,C)**
57. **Heatilator Patio Fire Pit**—use with propane. Donated by **Sharon Scholl Nabulsi & Moudy Nabulsi**
58. **Dream Easter Basket** with hand made cascarones, kite, candy, games & more. From **SCC TLA & SuCCess Center Staff.** Plus \$50 **Nauvoo Hotel gift certificate (Dan Kraus/Nauvoo Hotel)**
59. **Kid’s Party Package**—Coca Cola Kid’s Basketball Hoop from **Jeff Glasgow**, 12 GCs to **Kathy’s Pumpkin Match** Corn Maze & Dutch Oven Cobbler by **Dave Acord**, SCC Print Shop
60. **Artwork by Jared Wittenmyer**—Abstract art—balancing order and chaos.

LINDON WINES—available at Lindon Wines & The Iowa Store, Burlington , IA

<http://www.lindonwines.com/>

1. **Burlington Mist.** A white Riesling like wine with citrus notes and a lively acidity pairing well with seafood, chicken and pork.
2. **Frontenac.** A hardy dry red. Pairs well with beef, pork and Italian cuisine.
3. **Frontenac.** A hardy off-dry red. Goes well with meat entrees and Italian food.
4. **St. Vincent Red.** A light red wine with a slight sweetness like a Chianti.

THE BLIND BEAN—COFFEE—Martin James , owner—www.theblindbean.com

1. **Burlington Brew.** Vanilla, cinnamon and chocolate...what more can you say? Combines great gourmet taste with our favorite flavors.
2. **Blind Bean Blend *Triple B* Decaf.** Mixing the rich dark French Roast with the robust Colombian gives our Blind Bean sweetness and full body.
3. **Mocha Java.** A full bodied blend of Java Jampit and Ethiopian Harrar. Imparts a sweet aroma and a medium acidity.

FLECK SALES—West Burlington, IA—BEERS/ALES/BLENDS

- | | |
|----------------------------|--|
| 1. Peace Tree Red Rambler | 4. Blue Moon Honey Wheat Summer Seasonal |
| 2. Empyrian Vanilla Porter | 5. Jeremiah Weed Lightning Lemonade |
| 3. Leinie Summer Shandy | 6. Twisted Tea Raspberry |

GOLDEN EAGLE DISTRIBUTING—Burlington, IA—BEERS/ALES & WINES

- | | |
|---------------------------------------|------------------------------------|
| 1. Shock Top Raspberry Wheat | 4. Chardonnay. Dry white. |
| 2. Spring Seasonal German Pilsner | 5. Cabernet. Dry red. |
| 3. White Zinfandel. Semi-sweet white. | 6. Merlot. Dry red. |
| | 7. Sauvignon Blanc. Dry white. |
| | 8. Sweet White. |
| | 9. Sweet Red. |
| | 10. Emerald Riesling. Sweet white. |

We couldn't do it without our volunteers:

Julie Barron, Ann Breuer, Peggy Collins, Jeff Ebbing, Julie Glasgow, Sandy Gray, Monica Hinkle, Trent Hobbs, Teresa Johnson, Karen Jones, Charlie Rump, Janene Schneden, Carlene Woodside, and Dave & Sherry Zeller

GLAZER'S DIST. OF IOWA—Available at HyVee Burlington

1. **Kendall-Jackson Avant Chardonnay.** Bursts with layers of fresh pineapple, bright green apple, crisp Meyer Lemon, juicy pear & wildflowers. Refreshing acidity & sleek mineral notes are balanced by a rounded mid-palate with a long, pure fruit finish. **\$14.99**
2. **Beringer Moscato California.** Peach-scented and honeysuckle aromas with fresh, sweet flavors of juicy stone fruit, honeydew melon, Fuji apple ripe pears. Crisp & clean. **\$4.99**
3. **Xplorador Camenere.** Ruby-red. Smoky cherry, coffee & dark chocolate flavors complemented by mocha and licorice; no rough edges or tannins. Finishes with a decent length and echo of cocoa. Outstanding value. **\$6.99**
4. **Cotes du Rhone Parallele 45.** Deep color with an attractive brilliance. Elegant and aromatic, with red fruits blended with spices. Finishes with a final spicy note. **\$13.99**
5. **Parallele 45 Rose Wine.** Attractive salmon pink color, with brilliant tint. Intense & rich; very ripe berries. Ample & generous with tart red berries and a fresh final note. **\$13.99**
6. **Reserve Perrin Cotes du Rhone.** It's rather simple, but surprisingly good for the price. Cherry, oak & tar aromas make up the nose. Mostly black cherry & chocolate flavors. Hint of smokiness on the finish. Tannins give it a smooth feel. **\$15.99**
7. **14 Hands Hot to Trot.** Aromas of ripe berries & dark stone fruits. Cherry & plum flavors are met with soft and velvety tannins, finishing with a hint of mocha. **\$8.99**
8. **Seven Heavenly Chards—2007 Chardonnay.** Nose of mango, pineapple & vanilla. Touch of caramel, guava, kiwi & pineapple. Citrus, nutmeg & white pepper finish. **\$12.99**
9. **Graffigna Malbec.** Red-ruby. Currant, musky tobacco and wild herbs on the nose, plus lots of sexy smoky oak. Supple & suave on the palate, with sweet plum and currant flavors complicated by intriguing herbal and smoky elements. **\$11.99**

JOHNSON BROTHERS- Available at HyVee Burlington

1. **Mac Murray Pinot Noir.** Showcases flavors of bright cherries, cranberry & spices of cloves, with sweet vanilla nuances lingering in a long finish. **\$16.99**
2. **Frei Brothers Chardonnay.** 89 pts. rating. Soft mouth feel & long crisp finish, thin medium bodied. Bright aromas & flavors of citrus, pear, peach, vanilla & spice. **\$17.99**
3. **Starborough Sauvignon Blanc.** 89 pts. rating. Layers of citrus & ripe tropical fruit with some herbal notes. Flavors of passion fruit, guava & kiwi over citrus. **\$12.99**
4. **Apothic Red.** 87 pts. rating. Blend of flavorful syrah, rich zinfandel & smooth merlot & hints of vanilla mocha. **\$9.99**
5. **Frei Brothers Cabernet Sauvignon.** 89 pts. Exhibits a firm structure & intriguing flavors ripe black cherries, deep briary red fruit. **\$21.99**
6. **Las Rocas Garnacha.** 90 pts. rating. "Discovery" wine for consumers seeking alternative extreme values. Means "The Rocks" in English. **\$10.99**
7. **Red Rock Merlot.** 88 pts. Body & flavor are perfectly matched & exquisitely balanced, achieving a delicate harmony found in only the finest wines. **\$9.99**
8. **Bodega Elena Chardonnay.** Apple & tropical fruit flavors; hints of maple spice. **\$8.99**
9. **Bodega Elena Malbec.** Fruit-forward with intense blackberry flavors. **\$8.99**
10. **Bodega Elena Red Blend.** Rich & smooth flavors with dark red fruits. **\$8.99**

JOHNSON BROTHERS—Available at HyVee Burlington

1. **Joel Gott Chardonnay 2009.** 90 pts. Wine Enthusiast. Light. Steely. Citrus and brightly acidic. Taste makes this chardonnay. **\$15.99**
2. **Herding Cats Pinot/Merlot.** South African blend. Earthy with a perfect balance of blackberry, vanilla & wild truffle flavors. **\$4.99**
3. **Fontanin Candida Frascati.** Fresh and distinctive and fruity with just a hint of almond. **\$8.49**
4. **Mouton Cadet Rouge 2008.** French blend of Merlot, Cabernet Sauvignon & Cabernet Franc. Expresses richness & diversity of the world's foremost wine growing areas of France. **\$9.99**
5. **Mouton Malbec Reserve 2007.** 90 pts. Wine Spectator. Argentina wine. Aged for 17 months in French oak barrels with tastes of dark toast, roasted vanilla, fig, boysenberry & raspberry. **\$15.99**
6. **Castello D'Albola Chianti Classico.** 90 pts. Wine Spectator. Dark cherry & floral aromas. Fresh & fruity. This is what a Chianti should taste like. **\$14.99**
7. **Herding Cats Chenin/Chardonnay.** Fruity medium body with flavors of green apple and fig. **\$4.99**
8. **Coppola Claret.** Bordeaux style wine blend. Dark cherry, raspberry and chocolate flavors. **\$13.99**

TASSEL RIDGE WINERY—Available at HyVee Burlington

1. **Red, White & Blue.** Traditional sweet, Concord-based blend with strong grape flavors reminiscent of grape jelly. Best chilled. **\$9.99**
2. **2008 Edelweiss.** Semi-sweet white. Scent of ripe pineapple & hints of mandarin orange, pear & pineapple on palate. Chill. **\$12.99**
3. **Star Spangled White.** A sweet white wine with pineapple, melon, and pear on the nose and candied pineapple and pear on the palate. Made entirely from Edelweiss grapes grown in our Mahaska County, Iowa vineyards. Pair with apple and pear desserts or blue vein cheese. Sipping wine. Serve well chilled. Store at 55 degrees F. **\$9.99**
4. **Rockets Red Glare.** A sweet rose with cherry on the nose, bright red cherries on the palate, and green apple on the finish. Made from Sabrevois and LaCrosse grapes grown in our Mahaska County, Iowa vineyards. Serve with favorite spicy foods. Serve chilled. Serve at 55 degrees F. **\$9.99**
5. **Chocolate Granfinale.** A dessert wine made from grape wine and natural chocolate flavor. Its generous chocolate notes and rich, warming finish make it a decadent evening treat. Pair with a nut torte or raspberry, strawberry, or other fruit desserts. Sip as or after dessert. Serve at room temperature. Store at 55 degrees F. **\$17.89**

TASSEL RIDGE WINERY, cont'd

6. **Tickled Pink.** Semi-sweet rose with strawberry & citrus notes on the nose and palate. Made from Zinfandel grapes, it pairs well with a side variety of foods. Refreshing when served chilled. Store at 55 degrees F. **\$9.99**
7. **Syrah.** Dry, red wine. Displays light oak, plum & baking spices on the nose with black raspberry, plum, baking spices & black pepper on the palate. Made from Syrah grapes & aged in French, American & Eastern European Oak for 23 months. Pairs well with grilled meats. **\$17.89**
8. **Dry Riesling.** Refreshing dry, white wine with green apple, citrus & peach on the nose. That plus melon on the palate. Pair with fish, shellfish, chicken & green salads. Serve chilled. Store at 55 degrees F. **\$11.99**

OKOBOJI WINES—Available at HyVee Burlington

1. **Il Conte Stella Rosa Sweet Red.** Moscato D'Asti's sister. Slightly sweet, delicate effervescence. Aromas of strawberry, cherry. **\$13.49**
2. **New Age White:** Light yellow/green, fruity & floral aroma. Argentina's answer to Moscato d'Asti. Blend of Malvasia & Sauvignon Blanc. **\$10.99**
3. **Castle Rock Chardonnay:** Elegant, offering a rich, ripe & fruity character with delicious blending of vanilla, pear, citrus, and melon flavors, subtle oak undertones and a long, balanced finish. Will complement most cuisines and an especially pleasing accompaniment to fish, poultry and lightly sauced entrees. **\$8.99**
4. **Tamarack Red.** Tastes like a really, really good red wine. Which varietal is lending which notes? Who cares?! Rounded, lush, layered and lovely, the ultimate food wine, pairing well with everything from pasta and pizza to grilled meat and roasted chicken. Bright raspberry, currant, mocha, a touch of pepper spice, soft tannins and a lingering finish. Wine Spectator Top 100. **\$25.99**
5. **Six Hats Pinotage.** A medium bodied wine with an intense red color with aromas of ripe strawberries and plums. Well balanced with soft oak and vanilla. The grapes are predominantly sourced from Fairtrade vineyards in the Piekenierskloof region. Pinotage is an excellent partner for grilled meats or veggie casseroles. **\$9.99**
6. **Evodia.** Sexy, high-pitched aromas of strawberry preserves, black raspberry, minerals and pungent flowers. Concentrated but not at all heavy; sweet raspberry and blackberry flavors are lifted by a hint of violet. Very suave, especially at this price; finishes with silky tannins and excellent clarity. No jaminess here, which is pretty rare for inexpensive Garnacha. 100 year old vines. **\$9.99**
7. **Sherwood Pinot Noir.** Lovely cranberry and raspberry leaf nose with superb definition. The palate is very well crafted with fine tannins, well judged acidity allowing the joyous fruit to really express themselves: raspberry, a touch of blueberry and dark cherry. Exceptional value. **\$17.99**